

4. (Amended) The process according to claim 1, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

5. (Amended) The process according to claim 1, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

6. (Amended) The process according to claim 1, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

7. (Amended) The process according to claim 1, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IFO3778 or Bifidobacterium bifidum JCM7002.

8. (Amended) The process according to claim 1, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-9-octadecenoic acid.

9. (Amended) The process according to claim 1, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is α -linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-9,15-octadecadienoic acid.

21 10. (Amended) The process according to claim 1, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is γ -linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-6,9-octadecadienoic acid.

15. (Amended) The process according to claim 12, wherein the double bond at the [n-6]-position is the cis-form.

22 16. (Amended) The process according to claim 12, wherein the first microorganism has the activity to introduce hydroxy into the 13-position and hydrogen into the 12-position of linoleic acid, α -linolenic acid or γ -linolenic acid to make the 12-position a single bond.

17. (Amended) The process according to claim 12, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

ok 18. (Amended) The process according to claim 12, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

ok 19. (Amended) The process according to claim 12, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

ok 20. (Amended) The process according to claim 12, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IF03778 or Bifidobacterium bifidum JCM7002.

21. (Amended) The process according to claim 12, wherein the second microorganism is a yeast.

22. (Amended) The process according to claim 12, wherein the second microorganism belongs to the genus Kluyveromyces, Zygosaccharomyces, Pichia or Saccharomyces.

23. (Amended) The process according to claim 12, wherein the second microorganism is Kluyveromyces marxianus, Kluyveromyces thermotolerans, Kluyveromyces wickerhamii, Zygosaccharomyces rouxii, Zygosaccharomyces bailii, Zygosaccharomyces cidri, Pichia jadinii or Saccharomyces cerevisiae.

24. (Amended) The process according to claim 12, wherein the second microorganism is Kluyveromyces marxianus IFO1090, Kluyveromyces thermotolerans ATCC24177, Kluyveromyces wickerhamii ATCC24178, Zygosaccharomyces rouxii NFR2007, Zygosaccharomyces bailii ATCC8766, Zygosaccharomyces cidri ATCC46819, Pichia jadinii IFO0987 or Saccharomyces cerevisiae Kyokai No. 701. ~~701~~

25. (Amended) The process according to claim 12, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the δ -lactone is δ -decalactone.

26. (Amended) The process according to claim 12, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more)

wherein at least the [n-6]-position is a double bond is α -linoleic acid and the δ -lactone is jasmine lactone.

Q2 27. (Amended) The process according to claim 12, wherein the composition is a natural oil or fat or a hydrolyzate thereof.

31. (Amended) The process according to claim 28, wherein the double bond at the [n-6]-position is the cis-form.

32. (Amended) The process according to claim 28, wherein the first microorganism has the activity to introduce hydroxy into the 13-position and hydrogen into the 12-position of linoleic acid, α -linolenic acid or γ -linolenic acid to make the 12-position a single bond.

33. (Amended) The process according to claim 28, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

34. (Amended) The process according to claim 28, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

OK 35. (Amended) The process according to claim 28, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

OK 36. (Amended) The process according to claim 28, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IF03778 or Bifidobacterium bifidum JCM7002.

37. (Amended) The process according to claim 28, wherein the second microorganism is a yeast.

Q3 38. (Amended) The process according to claim 28, wherein the second microorganism belongs to the genus Kluyveromyces, Zygosaccharomyces, Pichia or Saccharomyces.

39. (Amended) The process according to claim 28, wherein the second microorganism is Kluyveromyces marxianus, Kluyveromyces thermotolerans, Kluyveromyces wickerhamii, Zygosaccharomyces rouxii, Zygosaccharomyces bailii, Zygosaccharomyces cidri, Pichia jadinii or Saccharomyces cerevisiae.

40. (Amended) The process according to claim 28, wherein the second microorganism is Kluyveromyces marxianus IFO1090, Kluyveromyces thermotolerans ATCC24177, Kluyveromyces wickerhamii ATCC24178, Zygosaccharomyces rouxii NFR2007, Zygosaccharomyces bailii ATCC8766, Zygosaccharomyces cidri ATCC46819, Pichia jadinii IFO0987 or Saccharomyces cerevisiae Kyokai No. 701.

41. (Amended) The process according to claim 28, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the δ -lactone is δ -decalactone.

42. (Amended) The process according to claim 28, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is α -linoleic acid and the δ -lactone is jasmine lactone.

43. (Amended) The process according to claim 28, wherein the composition is a food.

Q3 44. (Amended) The process for producing a food containing a δ -lactone, which comprises adding to a food the δ -lactone produced by the process according to claim 12.

Please add the following new claims:

45. The process for producing a food containing a δ -lactone, which comprises adding to a food the composition containing the δ -lactone produced by the process according to claim 28.

2049979 as 46. The process according to claim 2, wherein the first microorganism has the activity to introduce hydroxy into the 13-position and hydrogen into the 12-position of linoleic acid, α -linolenic acid or γ -linolenic acid to make the 12-position a single bond.

47. The process according to claim 46, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

48. The process according to claim 46, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

49. The process according to claim 46, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

50. The process according to claim 46, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IFO3778 or Bifidobacterium bifidum JCM7002.

51. The process according to claim 50, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-9-octadecenoic acid.

52. The process according to claim 50, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is α -linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-9,15-octadecadienoic acid.

53. The process according to claim 50, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is γ -linoleic acid and the [n-5]-hydroxy fatty acid wherein the [n-6]-position is a single bond is 13-hydroxy-6,9-octadecadienoic acid.

54. The process according to claim (14), wherein the double bond at the [n-6]-position is the cis-form.

55. The process according to claim 54, wherein the first microorganism has the activity to introduce hydroxy into the 13-position and hydrogen into the 12-position of linoleic acid, α -linolenic acid or γ -linolenic acid to make the 12-position a single bond.

56. The process according to claim 54, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

57. The process according to claim 54, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

OK 58. The process according to claim 54, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

OK 59. The process according to claim 54, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IF03778 or Bifidobacterium bifidum JCM7002.

OK 60. The process according to claim 59, wherein the second microorganism is a yeast.

OK 61. The process according to claim 59, wherein the second microorganism belongs to the genus Kluyveromyces, Zygosaccharomyces, Pichia or Saccharomyces.

OK 62. The process according to claim 59, wherein the second microorganism is Kluyveromyces marxianus, Kluyveromyces thermotolerans, Kluyveromyces wickerhamii, Zygosaccharomyces rouxii, Zygosaccharomyces bailii, Zygosaccharomyces cidri, Pichia jadinii or Saccharomyces cerevisiae.

63. The process according to claim 59, wherein the second microorganism is Kluyveromyces marxianus IFO1090, Kluyveromyces thermotolerans ATCC24177, Kluyveromyces wickerhamii ATCC24178, Zygosaccharomyces rouxii NFR2007, Zygosaccharomyces bailii ATCC8766, Zygosaccharomyces cidri ATCC46819, Pichia jadinii IFO0987 or Saccharomyces cerevisiae Kyokai No. 701.

64. The process according to claim 63, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the δ -lactone is δ -decalactone.

65. The process according to claim 63, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is α -linoleic acid and the δ -lactone is jasmine lactone.

66. The process according to claim 65, wherein the composition is a natural oil or fat or a hydrolyzate thereof.

67. The process according to claim 30, wherein the double bond at the [n-6]-position is the cis-form.

68. The process according to claim 67, wherein the first microorganism has the activity to introduce hydroxy into the 13-position and hydrogen into the 12-position of linoleic acid, α -linolenic acid or γ -linolenic acid to make the 12-position a single bond.

69. The process according to claim 67, wherein the first microorganism is a lactic acid bacterium or bifidobacterium.

05 70. The process according to claim 67, wherein the first microorganism belongs to the genus Pediococcus or Bifidobacterium.

07 71. The process according to claim 67, wherein the first microorganism is Pediococcus pentosaceus or Bifidobacterium bifidum.

07 72. The process according to claim 67, wherein the first microorganism is Pediococcus pentosaceus IFO3891, Pediococcus sp. IF03778 or Bifidobacterium bifidum JCM7002.

73. The process according to claim 72, wherein the second microorganism is a yeast.

74. The process according to claim 72, wherein the second microorganism belongs to the genus Kluyveromyces, Zygosaccharomyces, Pichia or Saccharomyces.

75. The process according to claim 72, wherein the second microorganism is Kluyveromyces marxianus, Kluyveromyces thermotolerans, Kluyveromyces wickerhamii, Zygosaccharomyces rouxii, Zygosaccharomyces bailii, Zygosaccharomyces cidri, Pichia jadinii or Saccharomyces cerevisiae.

76. The process according to claim 72, wherein the second microorganism is Kluyveromyces marxianus IFO1090, Kluyveromyces thermotolerans ATCC24177, Kluyveromyces wickerhamii ATCC24178, Zygosaccharomyces rouxii NFR2007, Zygosaccharomyces bailii ATCC8766, Zygosaccharomyces cidri ATCC46819, Pichia jadinii IFO0987 or Saccharomyces cerevisiae Kyokai No. 701.

ok 77. The process according to claim 76, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is linoleic acid and the δ -lactone is δ -decalactone.

ok 78. The process according to claim 76, wherein the straight-chain fatty acid having n carbon atoms (n is an even number of 10 or more) wherein at least the [n-6]-position is a double bond is α -linoleic acid and the δ -lactone is jasmine lactone.

ok 79. The process according to claim 78, wherein the composition is a food.

ok (80). The process for producing a food containing a δ -lactone, which comprises adding to a food the δ -lactone produced by the process according to claim 66.

ok (81). The process for producing a food containing a δ -lactone, which comprises adding to a food the composition containing the δ -lactone produced by the process according to claim 78.--